

## Porter v3

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **47**
- SRM **31.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (33.3%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (26.7%)	79 %	22
Grain	Viking Pale Ale malt	1 kg (13.3%)	80 %	5
Grain	Strzegom Wiedeński	0.8 kg (10.7%)	79 %	10
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.3%)	75 %	30
Grain	Strzegom Karmel 150	0.25 kg (3.3%)	75 %	150
Grain	Strzegom Barwiący	0.1 kg (1.3%)	68 %	1300
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.3%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	6.5 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis